FOOD SERVICE ACTION PLANS

- BASIS FOR THE ACTION PLAN
- FORMAT OF AN ACTION PLAN
- PURPOSE OF THE PLAN
- EVALUATION OF OPERATION
- DRAFTING OF THE ACTION PLAN
- BRIEFING OF THE PLAN WITH RESPONSIBLE COMMANDER

RESERVE COMPONENT FOOD SERVICE TRAINING WORKSHOP

- Evaluation is required to design an action plan that fits the situation.
- Plan should include: Problem; Regulatory Guidance; Corrective Action
- Plan is formulated to act as a guide for the responsible commander, provided by the Food Advisor or Supervisor.

RESERVE COMPONENT FOOD SERVICE TRAINING WORKSHOP

- Each area of concern should be addressed separately with a three part paragraph for the commander.
- This program is designed to be just between the responsible commander and the food service advisor.
- Each observation should be thoroughly explained in writing as well as vocally during an out-brief.
- Commanders deserve the use of the wealth of knowledge each food service warrant officer and food service supervisor possesses.

RESERVE COMPONENT FOOD SERVICE TRAINING WORKSHOP

Food service action plans can benefit a major command by the down line food service personnel rolling up their individual action plans to the MACOM and the food service staff at that level programming the next FY training around the areas of the food service program that needs attention.

RESERVE COMPONENT FOOD SERVICE TRAINING WORKSHOP

This program is a good way to improve on the entire food program in a command and use of it makes commanders more aware of the problem areas they don't always see.

QUESTIONS??